



Dinner Menu

“Farm-to-Table Cuisine”

Appetizers

Asparagus, Pingu's Prosciutto, Arugula, Roasted Lemon Vinaigrette

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Burrata, Cornbread, Hot Honey, Sorghum, Bee Pollen

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Warm Heirloom Carrot Salad, Shaved Fennel, Yogurt, Toasted Walnut, Carrot Top Chimichurri

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Slow Cooked Pork Belly, Fried Duck Egg, Tomato Jam

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Beef Tartare, Soy Marinated Egg Yolk, Black Garlic Aioli, Cornichons, Mustard

Main Courses

Roasted Lamb Sirloin with Braised Shoulder Cannelloni, Buttered Peas, Edamame, Mint Jus

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Fennel Pollen Crusted Scallops, Steamed Mussels & Clams, Celeriac, Caviar Beurre Blanc

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Chicken, Truffle Mousseline, Morels, Asparagus, Split Chicken Jus

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Fettuccine, Spring Mushrooms, Chèvre, Shaved Black Truffles

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Daily Dry-Aged Beef Feature *(Market Price Supplement)*

Desserts

Poached Rhubarb, Pistachio & White Chocolate Madeleine, Vanilla Bean Ice Cream

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Chocolate Crèmeux, Toasted Hazelnut & Feuilletine Crumb, Espresso Ice Cream

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Lemon Thyme Creme Brûlée

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Selection of Artisanal Cheeses, Toasted Date & Nut Bread, Preserves

Three Course Dinner Menu -115-
Sommelier Wine Pairing -75-

Vegan options available upon request
This menu contains allergens, including nuts and shellfish. Please inform your server of any dietary concerns
Due to food being cooked to order, there may be a short wait during busy periods